

Fernández de Arcaya
Vineros y Bodegas



Finca Perguita

VIÑA PERGUITA RED RESERVA

Harvest: Grape selected from our vineyards.

Grapes: Tempranillo (70%), Cabernet Sauvignon (20%) y merlot (5%).

Elaboration: Cool maceration of selected grapes for at least 48 hours, and then fermented under controlled temperature lower than 28°C/82°F, in stainless steel small tanks for 30 days in contact with grape peels.

Because fermented in contact with natural grape peels, the wine becomes a balanced structure, color, and tanins for future aging in barrels, and bottle.

Oak barrels aging: 24 months in french and american 225 liters oak barrels.

Wine description: Viña Perguita Reserva is a traditional style wine with red plum color full flavored from few grape fruits notes, and intense notes of fine oaks. It's traditional high quality bouquet present nice combination of wine structure and aging.

Wine ready to be dinked now and also available for drink in long time.

Consumption recommended temperature: 19 °C/66°F

Alcoholic content: 13% Vol. ±0,5

Bottle type: Bordeles green glass 75cl/750ml

The text and data values are not absolute precise reference for each batch



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